

## My Father's Special Treat: Lefse

My father did not cook very often, and he was not in my life for very long. He passed on when I was eleven. He had a wonderful treat he made for us now and then, called lefse. Lefse is the Norwegian tortilla. It is made from potatoes. It can be used like a tortilla to hold many different types of food or eaten with just butter. My father, however, knew each of his children had a sweet tooth. So, to entice his children to be his captive audience, he always set aside enough "dough" for dessert lefse. My brother, sister and I would hover around my father's legs and watch as he cooked and then diced the potatoes. Finally, he would use a rolling pin to flatten the dough, and cook the flattened pieces on a hot griddle. While the lefse was still piping hot and its warm aroma filled the kitchen, he would take the lefse one by one and butter each piece. Then the magical ingredient was added: cinnamon sugar. Now he rolled the lefse up into a spiral while we watched with big round eyes of wonder and reached up with our little hands as our daddy gently handed each of us our special, cinnamon sugar treat. All that could be heard now was the noises of happy little mouths chewing and indulging in the soft, warm, sweet delight our father made just for us. Perhaps, you could also hear him smile while he watched his three treasures magically transformed through his gift of love.

## Lefse

Five cups riced potatoes

One half cup cream

Three tablespoons melted butter

Three and one half cups flour

Salt to taste

Sugar to taste

Soft butter and cinnamon sugar to cover finished lefse

Mix riced potatoes and cream in a large bowl. Add the melted butter, flour, salt and desired sugar. Knead until well mixed and texture can be formed into small balls. Use a rolling pin to roll out thin, eight- inch circles. Place the circles one by one onto a lightly greased griddle. Cook each side until lightly browned. Place on a plate and spread the soft butter and cinnamon sugar on one side. Roll the lefse up and enjoy your treat!

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